

Lot-14
Chefs tasting menu
29th January 2026

95pp

Glass of champagne on arrival

Lot 14's wine pairing per course at an addition cost

Lot 14
at Theydon



Amuse bouche

1st course

Tempura oyster served with seaweed Aloi & sea herbs

Starters

2nd Course

Lobster bisque, butter poached lobster, focaccia bread, olive oil

3rd Course

King scallop with grapefruit, monks beard, citrus Ber Blanc

4th Course

Herb crusted rack of lamb, honey carrot puree, baby turnip, mint sauce

Mains

5th Course

John dory, spinach pomme puree, baby beetroot, creamed mussel sauce

6th Course

Venison loin, confit fondant potato, sautéed kale, king oyster mushroom, blackberry jam, jus

Dessert

7th Course

Rhubarb and custard panne cotta

8th Course

Triple chocolate tart, orange compote, vanilla ice cream